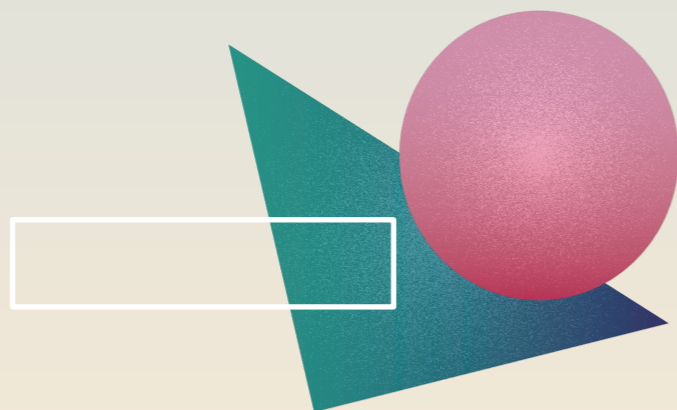


Coconut Grove

Menu



It's never too early to have some fun! Eat delicious snacks and dishes to your heart's content while admiring the view of the majestic Manila Bay.



Menu

Grab a Snack

Tortilla Wrap P750
Chicken, Celery Salad

Classic Tuna Sandwich P720
Onion, Cucumber, Lemon, Mayonnaise, Tomatoes
Lettuce, Potato Chips

Classic Club P820
Chicken, Tomatoes, Bacon, Lettuce and Fried Egg

Smoked Salmon Tartine P950
Cream Cheese, Chives Spread, Pickled Red Onions
Fried Capers

Caesar Salad P700
Romaine Lettuce, Bacon, Croutons, Parmesan Cheese
Add Prawns P210
Add Chicken P180

Tuna Fish & Salmon Taco P950
Jalapeno Pepper and Wasabi Mayonaise

Burrata P1,100
Roma Tomatoes, Fresh Basil, Balsamic Glaze
Extra Virgin Olive Oil and Ruccula

Sashimi / Nigiri P1,400
12 Piece Tuna Salmon, Saba with Pickles and Shiso

Assorted Maki P480
Kani, Mango and Cucumber Rolls

Charcuterie Platter P1,350
Pickles, Cornichon, Dijon Mustard, Country Bread

Assorted Cheese Plate P1,200
Grapes, Crackers, Jam

All prices are inclusive of 12% VAT, local government taxes and 10% service charge.

Take a Major Munch

Beef Slider P800
Caramelized Onions, Aged Cheddar, Brioche Bun, Relish Sauce

Garlic Chicken Wings P720
Anchovies, Mayonnaise

Steak Frites P1,200
Beef Steak with Fries & House Salad

Chorizo Sausage P850
Onion, Cider Sauce

Beef Steak Tagalog P1200
Onion, Soja Glaze
Served with Atchara & Java Rice

Charred Chicken Inasal P850
Served with Atchara & Java Rice

Salt & Pepper Squid P780
Chili Sauce

Beer Battered Fish Fillet P990
Tartar Sauce

Vegetable Spring Roll P700
Sweet Chili Sauce

Crabmeat Croquettes P550
American Chili Sauce

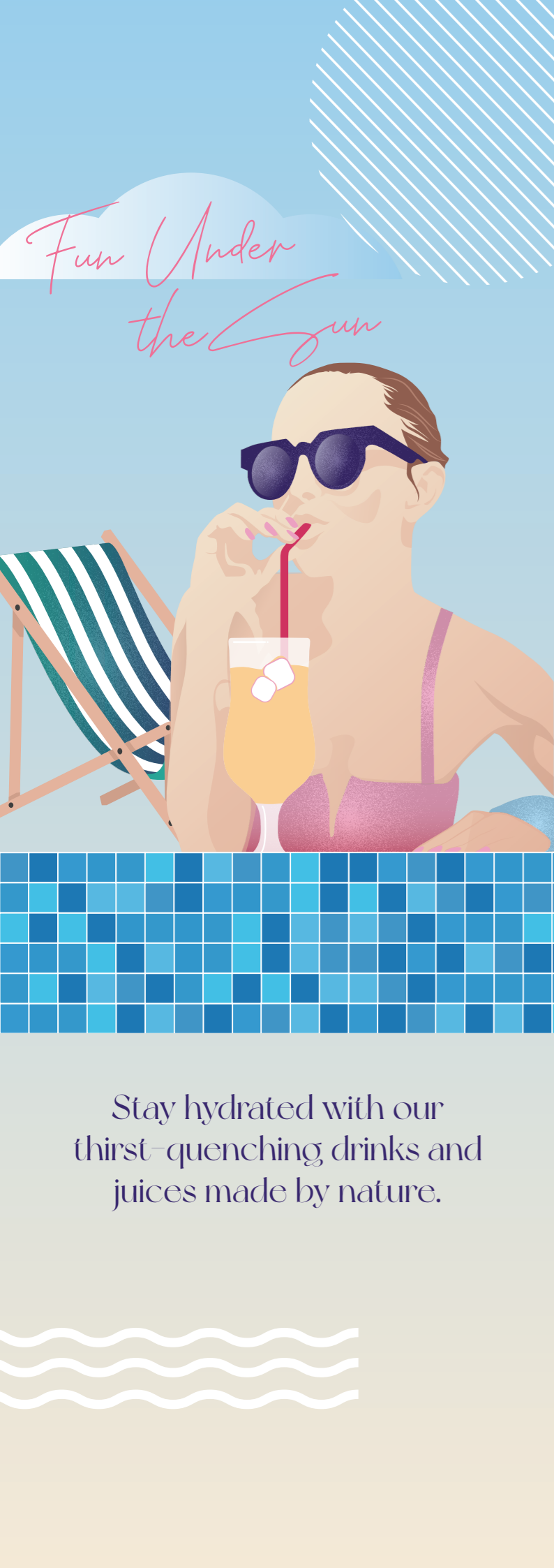
French Fries P380
Parmesan, Truffle Mayonnaise

Sweeten Up Your Day

Ice Cream from the Parlor P130
Ask your waiter for flavors per scoop

Seasonal Fresh Fruit Platter P480

All prices are inclusive of 12% VAT, local government taxes and 10% service charge.



Fun Under
the Sun

Stay hydrated with our
thirst-quenching drinks and
juices made by nature.

LoveLocal

Garden's pick served fresh.

Fresh Juice	P290
Chilled Juice	P250

The Classics

Keepin' it light and authentic.

Sherry Cobbler	P600
Pedro Ximenez Sherry, Amontillado Sherry, fresh orange juice	

Vermouth Cup	P600
Martini Rosso Vermouth, club soda, mint spring, cherry	

Ginger Cooler	P600
Bombay Sapphire Gin, raspberry syrup, peach purée, lime juice, fresh raspberry, ginger beer	

Sweet N Sparkly

Refreshing flavors to give yourself a treat.

Soda	P180
Tonic Water	P220
Soda Water	P220
Ginger Ale	P220
Iced Tea	P250

TimeToRefuel

Sit back, relax, and cool yourself down.

Perrier	
330ml	P350
750ml	P500

Evian	
330ml	P350
750ml	P500

Tropical Tipple

You want to see your hidden talent? Our bartender will show you how.

Admiral Red Sangria	BTG
Bombay Sapphire Gin, Martini Rosso Vermouth, Cointreau, blackberry purée, cinnamon syrup, red wine	
	P500

Admiral White Sangria	P500
Absolut Vodka, Martini Bianco Vermouth, passion fruit purée, Cointreau, peach syrup, white wine	

Ginger Sour	P500
Maker's Mark Bourbon, lemon juice, syrup, ginger and honey shrub, egg white	

Chili Margarita	P500
Jose Cuervo Silver, Ancho Reyes green chili liqueur, lime juice, agave syrup	

Coco Piña	P500
Maker's Mark Bourbon, lemon juice, syrup, ginger and honey shrub, egg white	



Vinu by the Glass

If one glass is good for you, just imagine what a bottle can do!

	BTG	BTB
Sparkling		
Bellino Prosecco	P525	P2,500
Chandon Brut	P570	P2,800

Rose		
R de Roubine	P525	P2,500
Syrah, Grenach, Cinsault		

White		
François Lurton	P525	P2,500
"Les Fumées Blanches"		
Sauvignon Blanc		
Pago Mota, D.O.P	P550	P2,700
Vino de Pago		
Chardonnay		
Charles Smith Kung Fu	P650	P3,000
Riesling		
Domaine de Mauperthuis Chablis	P750	P3,500
Chardonnay		

Red		
Le Fou	P525	P2,500
Pinot Noir		
Habla La Tierra	P580	P2,800
Tempranillo		
Bread and Butter	P750	P3,500
Cabernet Sauvignon		
Château Simard	P1,100	P5,400
Merlot		

For the complete wine selections, our sommelier would gladly present the master wine list. He is just there somewhere.